ZOJIRUSHI

# NEURO FUZZY® RICE COOKER & WARMER
## OPERATING INSTRUCTIONS

# NS-LAC05

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ZOJIRUSHI CORPORATION

# IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES,
BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED,
INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs. Do not close or clog the steam vent opening under any circumstance.
3. To prevent electrical shock hazards, do not immerse cord, plugs, or rice cooker, except inside pan, in water or any other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when neither the cooker nor warmer is in use, or before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
7. The use of accessories attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of tables or counters, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as hot gas or electric burners and stoves, or in a heated oven.
11. Extreme caution must be used when moving the appliance containing hot contents or liquids.
12. Plug the cord into a household electric outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electrical shock, cook only in removable container.

# SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short cord to reduce the risk of becoming entangled or tripping. Extension cords are available and may be used if care is exercised in their use.
If extension cord is used, the marked electrical rating of extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. “This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.”

# IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES :

1. Lisez bien toutes les instructions.
2. Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d' échappement de la vapeur.
3. Pour éviter les chocs électriques, ne plongez pas le cordon, la fiche ou l'appareil portatif, à l'exception du récipient intérieur, dans de l'eau ou dans un autre liquide.
4. Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
5. Débranchez l'appareil de la prise de courant lorsque vous ne l'utilisez pas ou avant de le nettoyer. Laissez l'appareil refroidir avant de le manipuler ou de le nettoyer. Assurez-vous qu'il est arrêté lorsque vous ne l'utilisez pas, avant d'y enlever ou d'y installer les accessoires ou encore avant de le laver.
6. N'utilisez pas l'appareil lorsque le cordon ou la fiche sont endommagés ou lorsque l'appareil est pour une raison quelconque abîmé. Confiez l'appareil au service de réparation recommandé le plus proche pour toute réparation, tout examen ou réglage.
7. L'utilisation d'accessoires non conseillés par le fabricant peut entraîner des dégâts.
8. N'utilisez pas l'appareil à l'extérieur.
9. Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
10. Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
11. Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
12. Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRET puis retirez la fiche de la prise murale.
13. N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
14. Pour minimiser les risques de chocs électriques, ne cuire que dans le récipient amovible.

# CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est livré avec un cordon court afin de réduire les risques d'emmêlements ou de chutes. Des rallonges électriques sont disponibles et peuvent être utilisées en respectant les précautions nécessaires. En cas d'utilisation, la tension du courant indiquée sur la rallonge électrique devra au minimum être égale à celle de l'appareil et la longueur du cordon sera réglée de manière à ce qu'il ne pende pas de la table ou du comptoir où il est posé afin d'éviter les accidents d'emmêlement dans le cordon ou tout accident provoqué par des enfants qui tireraient dessus. Il a une fiche polarisée ( l'une des broches étant plus large que l'autre). Pour minimiser les chocs électriques, la fiche s'adapte dans un seul sens à une prise polarisée. Si la fiche n'entre pas correctement dans la prise, retournez-la. Si elle n'entre toujours pas, prenez contact avec un électricien agréé. Ne cherchez jamais à modifier la prise.

# IMPORTANT SAFEGUARDS

**Be sure to follow the instructions.**

● These WARNINGS and CAUTIONS are intended to protect you and other persons from injuries and damages. To ensure safe operation, please follow them carefully.

**⚠WARNINGS** Indicates risk of serious injury. ※1

**⚠CAUTIONS** Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury indicates loss of eyesight, injury, burn (high and low temperature), electrical shock, bone fracture, toxication and others that may cause aftereffects and require hospitalization or a long period of hospital visit.

※2 Injury indicates a physical damage, burn or an electrical shock that may not require hospitalization or a long period of hospital visit.

CAUTIONS △ Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.

PROHIBITION ⃠ Indicates a prohibition. A specific prohibition is indicated inside or near the circle by sentences or illustrations.

INSTRUCTIONS ● Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

※3 Property damage indicates material damage towards house, furniture, domestic animal or pets.

## ⚠WARNINGS

**Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.**

Attempting to do so may cause fire, electrical shock, or injury. Make any repair inquiries to Zojirushi Customer Service.

**Do not plug or unplug the Power Plug with a wet hand.**

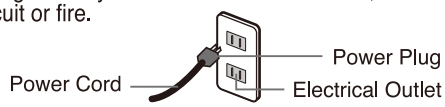
Doing so may cause an electrical shock or injury.

**Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.**

Children are at risk of burns, electrical shock or injury.

**Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or a plug is loosely inserted into the Electrical Outlet.**

Doing so may cause an electrical shock, short-circuit or fire.




**Do not touch the Hook Button of the Rice Cooker while cooking or carrying.**

The Outer Lid may open, resulting in burns.

**Do not use a power source other than 120V AC.**

Use of any other power supply voltage may cause a fire or electrical shock.

**Insert the Power Plug securely.**

Otherwise it may cause an electrical shock, short-circuit, smoke or fire.

**Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.**

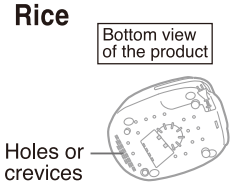
Doing so may cause a short-circuit or electrical shock.

**Do not touch the Steam Vent.**

Doing so may cause burns or scalding. Take special precautions with children and infants.

**Do not put any metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.**

Doing so may cause an electrical shock or malfunction, resulting in injury.




**Do not damage the Power Cord.**

Do not forcefully bend, pull, twist, fold, bring it near high temperature objects, place heavy items, sandwich it between other objects or modify it. A damaged Power Cord can cause a fire or electrical shock.

**Use only an electrical outlet rated at 15 amperes minimum. Do not plug other devices into the same outlet.**

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

**If the blades or surface of the Power Plug are soiled, wipe them clean.**

A dirty Power Plug may cause a fire.



● The illustration used in this Operating Instructions may vary from the actual product you have purchased.

# ⚠ CAUTIONS

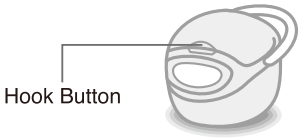
**Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.**

Touching hot surfaces may cause burns.

Be careful especially with metal parts such as the Inner Lid and the Inner Cooking Pan.

**Do not touch the Hook Button when moving the Rice Cooker.**

Doing so may cause the Outer Lid to open, resulting in injury or burns.




**Do not use the Rice Cooker where it may be splashed with water or near heat sources.**

Doing so may cause an electrical shock, short-circuit, or deformation of the Rice Cooker.

**Do not use other than the provided Inner Cooking Pan.**

Doing so may cause the Inner Cooking Pan to overheat and may cause the Rice Cooker to malfunction.

**Do not use the Rice Cooker near a wall or furniture. Make sure that steam does not collect under shelvings.**

Steam or heat may damage, discolor or deform the wall or furniture.

**Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.**

Doing so may cause fire.

**Please allow the Rice Cooker to cool down before cleaning.**

Touching hot parts may cause burns.

**Unplug the Power Plug from the outlet when the Rice Cooker is not in use.**

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in an electrical shock, short-circuit or fire.

**Be sure to hold the Power Plug when unplugging the Power Cord. Do not unplug pulling the Power Cord.**

Pulling the Power Cord to unplug may cause an electrical shock, short-circuit or fire.

**Always retract the Power Cord holding the Power Plug.**

Being struck by the Power Plug may result in injury.

**Do not attempt to disassemble or repair the Power Cord by yourself when damaged.**

Please check the Model Number of your product and consult with the store you purchased it or contact Zojirushi Customer Service.

# IMPORTANT

■ **Do not cover the Steam Vent with a cloth or other objects.**

Doing so may cause deformation and/or discoloration.

■ **Do not cook rice if foreign matters (rice and others) are adhered to the heating plate or the outside of the Inner Cooking Pan.**

It may cause imperfect cooking.

■ **Do not place any objects that might damage the Inner Cooking Pan.**

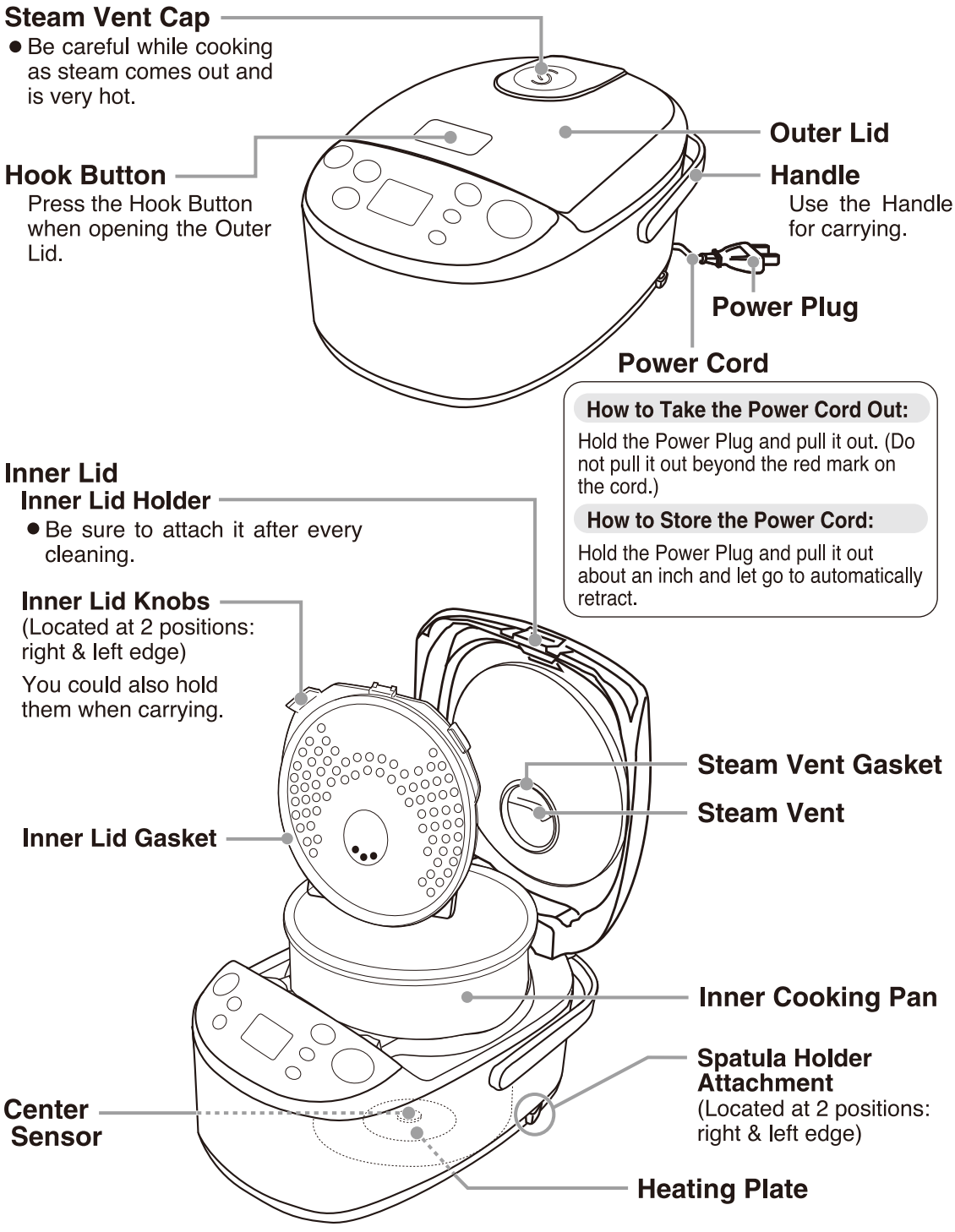
A damaged Inner Cooking Pan may not cook the rice well.

■ **Do not use the Rice Cooker as a steamer or other purpose than cooking rice or keeping it warm.**

The Steam Vent may become clogged.

# PARTS NAMES AND FUNCTIONS

## Main Body



# Control Panel

- Press keys down firmly.
- The raised dot and dash (●, ▬) beside the COOKING and RESET keys and the Sound Signals are provided for the use of persons with visual impairments.

**Display**

The illustration below shows all possible displays as a reference only, and they will not appear during actual use.

**KEEP WARM key**

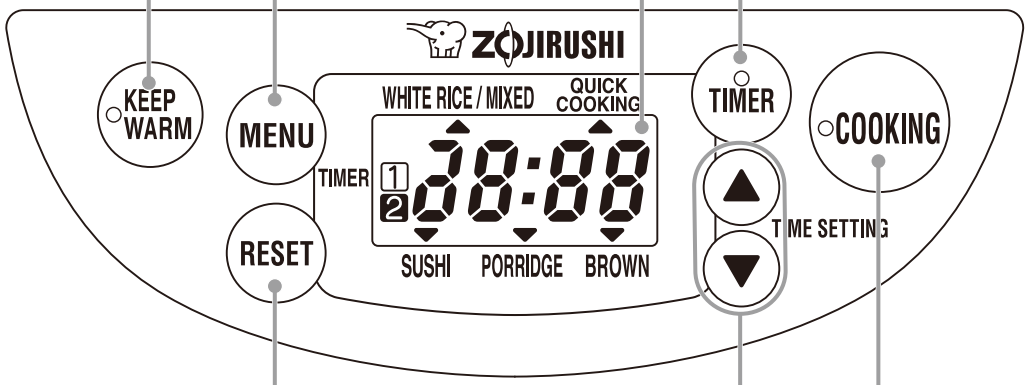
Use this button for Keep Warm.

**MENU key**

Use this button for selecting menu.

**TIMER key**

Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by the desired time).




**RESET key**

Use this button to cancel the selected setting / menu or function in operation.

**TIME SETTING key**

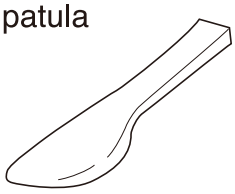
Use these buttons for setting the Timer (of the cooking completion) or the current time.

**COOKING key**

Use this button for cooking.

# Accessories

Spatula



Spatula Holder

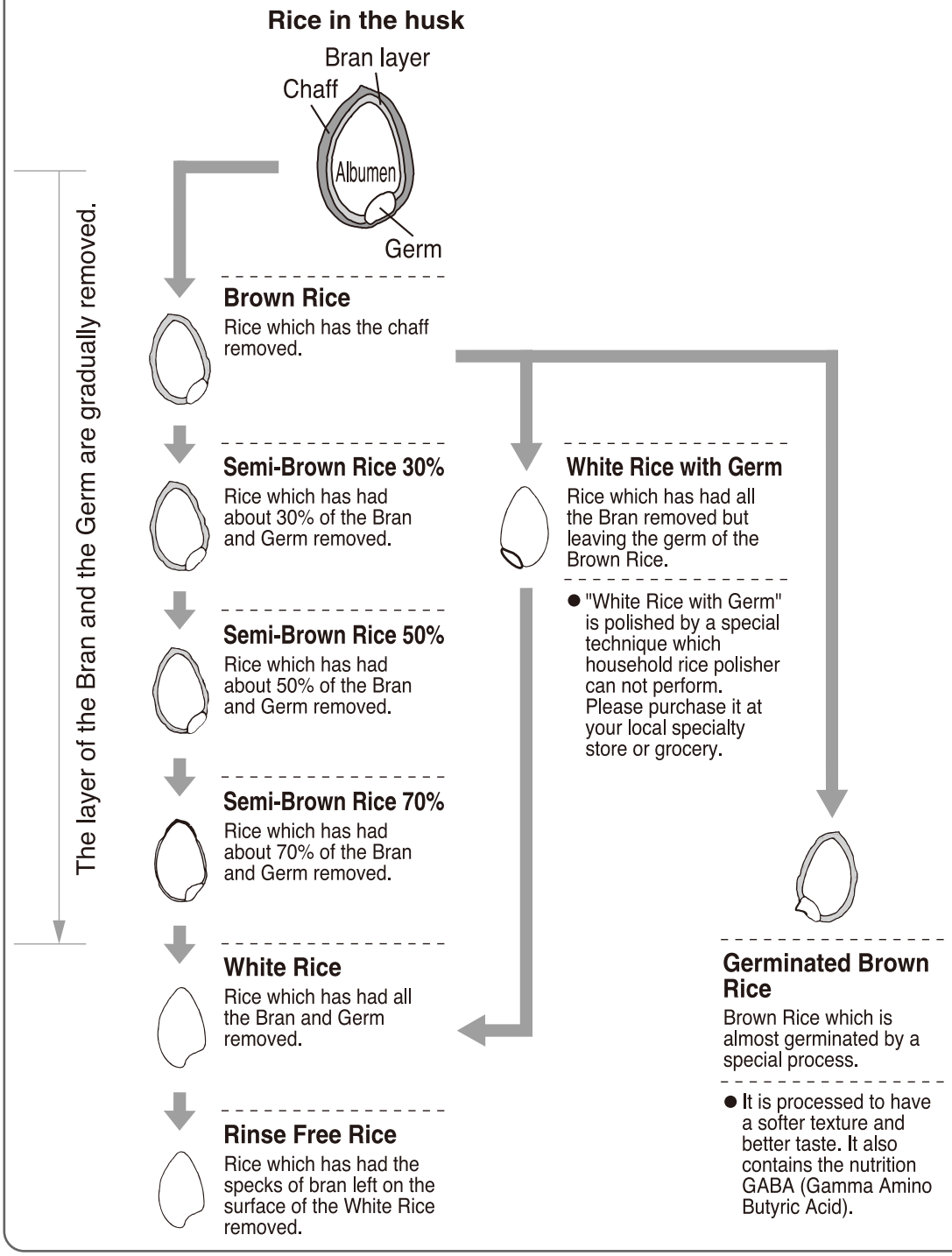
Measuring Cup

(180mL)

# EXPLANATION OF RICE

## Types of Rice

● The name of rice changes depending on the way it is polished and/or processed.



# TIPS TO COOK TASTY RICE (PREPARATION & KEEP WARM)

## How to Cook Tasty Rice

### Measure rice accurately

Be sure to use the Measuring Cup provided and level rice off. Do not use other measuring cups as their measurements may vary.

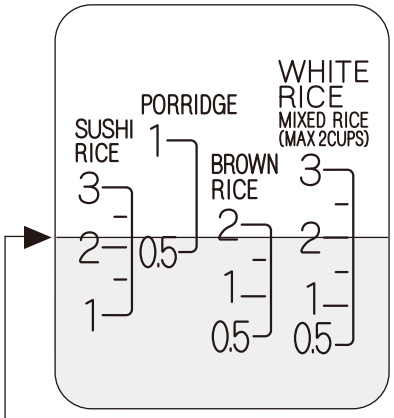
### Rinse rice quickly

The first rinse should be done quickly with plenty of water, then dispose the water immediately afterwards. Then change the water and rinse the rice 4 - 5 times to clean out the bran.

### Adjust the amount of water accurately

| Type of Rice | Water Adjustment |
|---|---|
| Softer rice<br>White rice with germ | Normal scale level |
| New crop | Decrease a little from the normal level |
| Old crop<br>Harder rice | Increase a little from the normal level |

**e.g. When Cooking 2 Cups of White Rice**




Add water up to scale 2 of White Rice.

### Do not use strong alkaline ionic water for cooking rice.

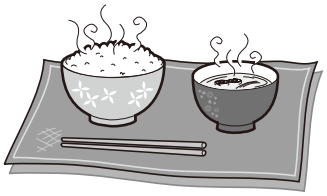
Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

### Stir and loosen the rice immediately after cooking is complete.

Excessive moisture is released and provides fluffy and perfectly cooked rice.

## How to Keep Warm

### Do not use the Keep Warm mode for the following:



- Re-heating cold rice.
- Keeping rice containing seasonings (Mixed Rice) warm.
- Keeping food other than rice such as croquette or Miso soup warm.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm with the Spatula left inside the cooker.
- Leaving the Rice Cooker unplugged.

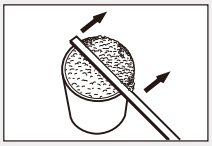
**For keeping a small amount of rice warm, be sure to gather the rice toward the center of the Inner Cooking Pan to prevent drying.**

# HOW TO COOK RICE

## BASIC COOKING STEPS

### 1 Measure the rice with the provided Measuring Cup.

A leveled 1 cup of rice in the provided Measuring Cup is approx. 180mL.



### 2 Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface and level scales according to the menu you have chosen (refer to the Page 12 "TIPS TO COOK TASTY RICE BY MENUS"), and then flatten the surface of rice.

- You could start cooking rice immediately after rinsing, and it does not need to be soaked. If you soak the rice for a while after water measurement, the texture of the rice may become a little soft.

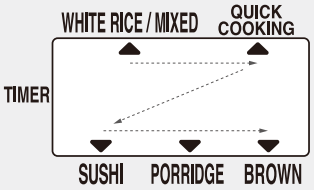
### 3 Place the Inner Cooking Pan into the Main Body, close the Outer Lid and plug in the Power Plug.

Wipe off moisture or foreign objects on the outer surface of the pan, then place the pan securely into the cooker.

### 4 Select the desired Menu by pressing the " MENU " key.

- Each press of the key changes the position of the "▲". Press the button till it moves to your desired menu.
- Press and hold the key to fast forward the selection.
- Stored Menus: "WHITE RICE/MIXED" and "BROWN" will be stored till your next cooking selection.
- QUICK COOKING menu: Choose this menu when cooking White Rice in a hurry. The cooking result of the rice texture may be a little harder.

The remaining time till completion in minutes will appear.




### 5 Press the " ○COOKING " key.

The Cooking lamp will turn on and the melody / beep to start cooking will sound. When the cooker reaches the steaming process, the display shows the remaining time till completion.

The remaining time till completion in minutes.

## 6 When the melody / beep to indicate completion sounds, stir and loosen the rice immediately for fluffy rice.

The cooker automatically switches to Keep Warm upon completion and the KEEP WARM lamp turns on. The display will show the elapsed time of Keep Warm in hour(s).

Elapsed time of the Keep Warm function.

- If you wish to know the current time during Keep Warm, press ▲ or ▼ key for time setting. Then press ▲ or ▼ key for time setting to return to the Keep Warm mode. If you do not return the display mode to show the elapsed time of Keep Warm, the display will not show it again at the next cooking. The change of the display modes can only be done during the Keep Warm mode.
- If you cancel the Keep Warm and press the KEEP WARM key again, the display shows 0h.
- The sound setting can be changed. Refer to page 16 "SOUND SIGNALS & HOW TO CHANGE IT" for details.

## 7 After use, press " RESET " key, then unplug the Power Plug.

### Estimated cooking time from start to completion.

| Menus | Required Time | Menus | Required Time |
|---|---|---|---|
| White Rice / Mixed Rice: | 40-55 minutes | Porridge: | 55 minutes-1 hour 5 minutes |
| Quick Cooking: | 27-39 minutes | Brown Rice: | 1 hour 20 minutes-1 hour 40 minutes |
| Sushi Rice: | 40-55 minutes | | |

The above table is based on testing conditions of 120 Voltage, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C). Please note that the actual time may vary depending on the voltage, room temperature, season, and the amount of water used.

### Please Follow:

- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the COOKING key when the Inner Cooking Pan is empty.
- Depending on the cooking condition, the bottom of the rice may become slightly browned.
- The center of the rice may be caved in due to the cooking mechanism of surround heating.

# HOW TO COOK RICE (cont.)

## TIPS TO COOK TASTY RICE BY MENUS

- When measuring rice, use the Measuring Cup provided and level off.

| MIXED RICE: | |
|---|---|
| Amount of Rice: | For best results, cook less than 2 cups; otherwise the cooking results may not be satisfactory. |
| Water Level: | Use the water level for WHITE RICE. |
| Menu Selection: | Select the WHITE RICE / MIXED menu. |
| Ingredients: | The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice is about 5.3oz.) Chop the ingredients into small pieces and put them on top of the rice without mixing them into the rice. |
| Remarks: | Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir it well from the bottom of the Inner Cooking Pan. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. |

| SUSHI RICE: | |
|---|---|
| Water Level: | Use the water level for SUSHI RICE. |
| Menu Selection: | Select the SUSHI menu. |

| PORRIDGE: | |
|---|---|
| Rice Type: | Semi-brown rice (30%, 50%, and 70%) or Brown Rice can not be used. |
| Water Level: | Use the water level for PORRIDGE. |
| Menu Selection: | Select the PORRIDGE menu. |
| Remarks: | The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Chop the ingredients into small pieces and put on top of rice without mixing them into the rice. Ingredients which do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the rice porridge is finished cooking. |

| QUICK COOKING: | |
|---|---|
| Water Level: | Use the water level for WHITE RICE. |
| Menu Selection: | Select the QUICK COOKING menu. |
| Remarks: | Choose this menu when you want to cook rice in a hurry. The rice may be slightly harder than normal. |

| RICE MIXED WITH BARLEY: | |
|---|---|
| Water Level: | Slightly more than the water level for WHITE RICE. |
| Menu Selection: | Select the WHITE RICE / MIXED menu. |
| Remarks: | The amount of barley mixed into the rice should be less than 20% of the total volume; otherwise it may not cook properly. e.g. Cooking 1 cup of Rice mixed with Barley, use 0.8 cup of White Rice and 0.2 cup of Barley. |

| BROWN RICE: | |
|---|---|
| Water Level: | Use the water level for BROWN RICE. |
| Menu Selection: | Select the BROWN menu. |

# USING THE TIMER

● This function makes the Rice Cooker automatically complete cooking at your desired time.

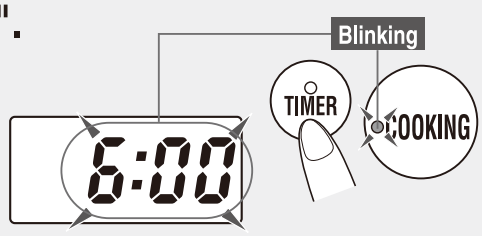
**e.g. When you wish the rice to complete cooking at 7:30.**

● Be sure to check if the current time is correct before setting the Timer function.
→ P.15

## 1 Press " TIMER " to select "Timer 1".

The display shows the preset time of 6:00 and the displayed time and the COOKING lamp will blink.

● Press the button again and "Timer 2" preset at "18:00" will appear.




## 2 Press " MENU " to select the desired Menu.

● The Timer function is not available for Quick Cooking menu.

## 3 Press "▲" or "▼" key for time setting to set the desired time to complete cooking.

▲ key: Each press advances in increments by 10 minutes.
▼ key: Each press moves time backwards by 10 minutes.

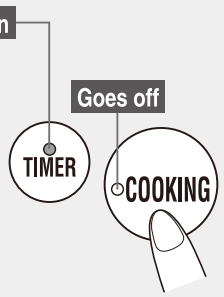
● Press and hold the key to fast forward by 10 minutes.

## 4 Press the " COOKING " key.

The COOKING lamp will turn off and the set time of 7:30 will be displayed and the TIMER lamp will turn on with a melody / beep sound.

● **The COOKING key must be pressed to set the Timer.**

The time you wish to complete cooking.




**NOTE:**

- To cancel the Timer setting, press the RESET key.
- If you wish to know the current time during the Timer mode, press "▲" or "▼" key for time setting.
- Do not use the Timer function for Mixed Rice menu. The ingredients may go bad or seasonings may become stuck on the bottom of the pan and cooking results may not be satisfactory.

# USING THE TIMER (cont.)

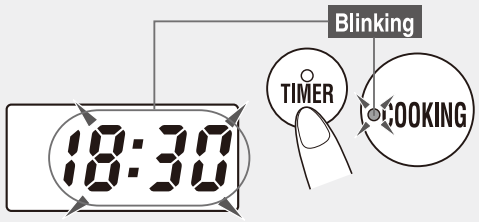
## To use the stored Timer settings

- Once the Timer is set, the settings are stored in "Timer 1" or "Timer 2". You do not need to set the time again when using the same settings.

### 1 Press " TIMER " to select either "Timer 1" or "Timer 2".

The display shows the set time of 7:30 at the Timer menu and the displayed time and the COOKING lamp will blink.

- Press the button again and the "Timer 2" of "18:30" will appear.

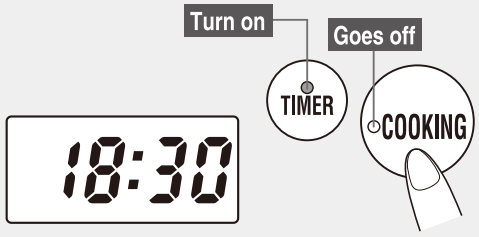



### 2 Press " MENU " to select the desired Menu.

### 3 Press the " COOKING " key.

- The TIMER setting is activated.

  e.g. The illustration on the right shows that "Timer 2" is set at 18:30.




## Suggested lengths for the Timer setting:

| Menus | Timer Setting |
|---|---|
| White Rice | 55 minutes—13 hours |
| Porridge | 1 hour 5 minutes—13 hours |
| Brown Rice | 1 hour 40 minutes—13 hours |

**NOTE:**

- The rice may cook a little softer in texture when the Timer function is used.
- The remaining time till cooking completion will not show when the Timer is set.
- If the Timer is set shorter than the above suggested timing, a beep will sound and it will start cooking immediately.
- Be sure to set the Timer shorter than 13 hours especially during summer to prevent the soaked rice from spoiling due to the high room temperature.

# HOW TO SET THE CLOCK

It is important to first set the clock when cooking rice using the Timer. Although the clock is set before shipment from the factory, certain conditions such as fluctuating temperatures may cause it to display inaccurate time.
If the clock is not accurate, set the correct time as shown below.

**e.g. If the current time is 15:01 but displays 14:58.**

## 1 Set the Inner Cooking Pan and plug in the Power Plug.

## 2 Press "▲" key for time setting and adjust the clock to the current time.

The time display will start to blink.

▲key: Each press advances in increments by 1 minute.

▼key: Each press moves time backwards by 1 minute.

- Press and hold the key to fast forward by 10 minutes.

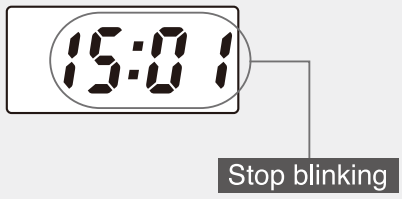
**Adjusting the time**

- It will return to original after 5 seconds.

## 3 When the time display stops blinking, the time adjustment is completed.

After the time setting is completed, the time will stop blinking after 3 seconds.

**Time correction is completed**



# SOUND SIGNALS & HOW TO CHANGE IT

This product is equipped with sound signals, which will inform you when the Rice Cooker starts cooking, the Timer is set or cooking is completed by sounds.
The sound signals can be changed from a melody to a beep, or disabled (when notifying completion of cooking).

## Types of Sound Signals:

※Silent Function will disable the Sound Signal only when cooking is completed. A beep will still sound to notify when cooking is started and the Timer is set.

| Types of Sound Signals and their meanings / Indication | Melody: The default setting at the time of purchase. | Beep: Choose this setting if you wish to change from Melody. | Silent:※ Choose this setting if you wish to disable the Sound Signal when cooking is completed. |
|---|---|---|---|
| Cooking is Started: | "Twinkle, Twinkle, Little Star" | a beep | |
| Timer is Set: | "Twinkle, Twinkle, Little Star" | a beep | |
| Cooking is Completed: | "Amarylis" | beeps 5 times | no sound |

## How to change the Sound Signal:

**1** **Set the Inner Cooking Pan and plug in the Power Plug.**

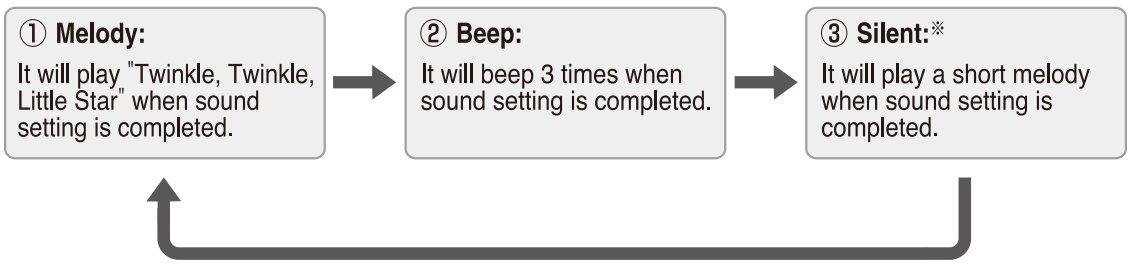
**2** **Hold "(TIMER)" key for more than 3 seconds.**

**3** **The setting is completed when the desired Sound Signal is heard.**

- You can not change the sound during Cooking or Keep Warm.
- If you find it difficult to change / select the sound, please retry from procedure **1**.

## When changing the Sound Signal:

●Each time the Timer key is held for more than 3 seconds, the Sound Signal will change.



# RECIPES

| | |
|---|---|
| The measurements used in these Recipes: | ● Be sure to measure the rice with the Measuring Cup provided. (1 Cup = approx. 180mL)<br>● Table Spoon = 15mL<br>● Tea Spoon = 5mL |

## MIXED RICE

**Menu Selection :** Select the **WHITE RICE / MIXED** menu.

**Ingredients (2～3 servings)**

| | |
|---|---|
| Rice | 2 cups |
| Chicken meat (or dried young sardines) | 1 oz. |
| "Age" (fried tofu) | 1/3 slice |
| Carrot | 0.7 oz. |
| Konnyaku | 0.7 oz. |
| Gobo | 0.7 oz. |
| Dried shiitake mushroom | 2 pieces |

| | | |
|---|---|---|
| A | Light soy sauce | 1 Tbsp. |
| | Mirin (sweet sake) | 1 Tbsp. |
| | Salt | 1/3 tsp. |
| | Dashinomoto | 1/3 tsp. |
| Soup taken from soaking dried shiitake | | To taste |
| Kidney beans (boiled) or stone parsley | | To taste |

**How to cook**

1 Cut chicken in 1/2 inch cubes and 'Age' in strips. Put 'Age' in strainer, pour hot water and squeeze to drain excess oil.
Soak chicken and 'Age' in soup stock A for 5 minutes (do not discard this soup stock).

2 Cut carrots and 'Konnyaku' in small strips, pour hot water over the carrots and 'Konnyaku' and drain. Shred 'Gobo', soak in water to soften and drain.
Soak 'Dried Shiitake mushrooms' in water to soften, remove hard tips and then cut into small strips.

3 Add the soup stock from 1 to the soup taken from soaking dried shiitake, and mix them well.

4 Rinse rice and add 3. Fill the pan with water to the Water Level 2 for White Rice, and mix it well from the bottom of the pan.

5 Place the ingredients from 1 and 2 on top of the rice from 4 and flatten it.

6 Press the "MENU" key, select "WHITE RICE / MIXED" and press the "COOKING" key to start cooking.

7 When the cooker turns to Keep Warm, mix rice to loosen it.

8 Serve rice in a bowl and sprinkle kidney beans or stone parsley on top.

# RECIPES (cont.)

## RICE PORRIDGE WITH SEVEN HERBS

Menu Selection : Select the PORRIDGE menu.

**Ingredients (2～3 servings)**

Rice ····· 0.5 cup
Green vegetables ····· 1.2 oz.
(the seven herbs of spring, if available,
or other green vegetables as substitutes)
Salt ····· A little

**How to cook**

1 Wash and boil the vegetables. Then soak in cold water, squeeze the water, and cut into small pieces.
2 Rinse rice well, add water to the Water Level 0.5 for Porridge.
3 Press the "MENU" key, select "PORRIDGE" and press the "COOKING" key to start cooking.
4 When the cooker switches to "KEEP WARM" mode, open the Outer Lid, add ingredients from step 1 with a small amount of salt and stir well.

**●When cooking porridge:**

①Be sure to select the PORRIDGE menu.

②When cooking porridge with green leaves such as seven herbs, boil the green leaves in advance and add them after the porridge is completed.

**Be sure to follow the above 2 points; otherwise it may cause boiling over or clogging of the Steam Vent, which is dangerous.**

Seven herbs of spring:
Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

# CLEANING AND MAINTENANCE

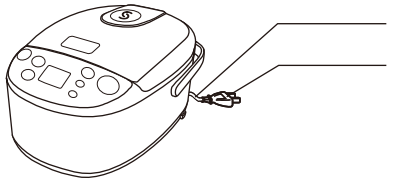
**Any other servicing should be performed by an authorized service representative.**

- Be sure to unplug the Power Plug and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon / metal), bleach or anything that may damage the surface of the cooker.

## How to Clean the Exterior

### Exterior:

Clean it with a cloth soaked in a kitchen detergent and wrung well. Wipe the Control Panel clean with a dry and soft cloth.



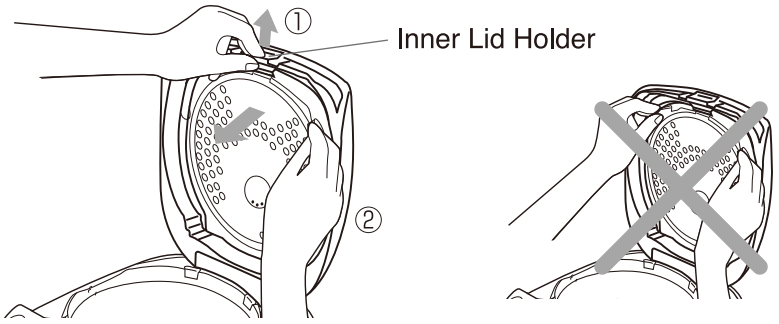

- When using a chemically treated cloth, do not scrub the Rice Cooker hard or allow the cloth to contact the Rice Cooker for an extended time.

## How to Remove and Attach the Inner Lid

### How to remove the Inner Lid:

Press up the Inner Lid Holder "①" then pull the Inner Lid Knobs toward you "②".

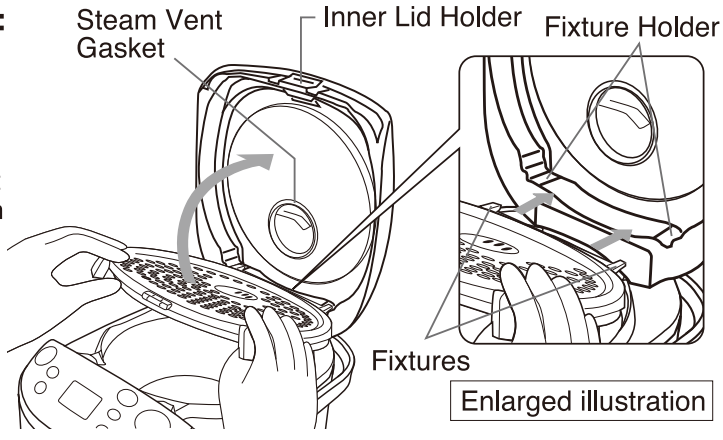
- Do not pull the Inner Lid Knobs toward you without pressing the Inner Lid Holder. (It may cause the knobs to break.)




### How to attach the Inner Lid:

Insert the fixtures found at the bottom sides of the Inner Lid into the Outer Lid until you hear the click sound.

- Do not scratch the Steam Vent Gasket with the Inner Lid when attaching.



# CLEANING AND MAINTENANCE (cont.) REPLACEMENT PARTS

## How to Clean the Interior

**Inner Lid**

**Inner Lid Gasket**

Soak the Inner Lid in warm or cold water and wash it with a sponge. If it is clogged with rice or foreign matters, remove them using a tooth pick.

- Inner Lid Gasket can not be removed.

**Outer Lid**

Hold the Outer Lid securely and wipe it with a well-wrung cloth. Remove the residue and rice attached to the inside of the Outer Lid completely.

**Center Sensor**

**Heating Plate**

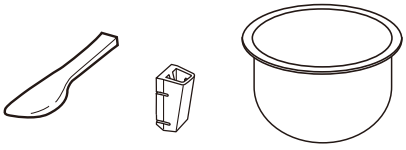
Wipe the surface clean with a well-wrung cloth. (If rice or any objects are stuck to the Heating Plate, lightly polish them off with sand paper of about No.320 after dipping in water.) Remove the clogged rice grain and foreign matters with a bamboo spatula or a chopstick.

**Inside of the Main Body (interior)**

Wipe it with a well-wrung cloth.

## How to Clean the Spatula, Spatula Holder and the Inner Cooking Pan

Wash them with a soft sponge. To wash them thoroughly, use a kitchen detergent.



NOTE: The nonstick coating can peel off if damaged. Please take special care to prevent damages and follow these precautions:

- ■Do not place spoons or bowls into the Inner Cooking Pan when washing dishes.
- ■Do not use an abrasive cleaner or brush when cleaning it.
- ■Do not pour vinegar in the Inner Cooking Pan.
- ■Clean the Inner Cooking Pan immediately after using any seasonings.

REMARKS: The nonstick coating may wear out with use.
The nonstick coating may discolor or peel off, but it will not affect its performance or sanitary properties, and is harmless.

# REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store you purchased the Rice Cooker or Zojirushi Customer Service.

| Parts Names | Parts Number |
|---|---|
| Inner Lid | C100 |
| Inner Cooking Pan | B250 |
| Spatula | 8-NSZ-P290 |

CHECK HERE BEFORE CALLING FOR SERVICE

# TROUBLE SHOOTING GUIDE

● Please check the following points before calling for service.

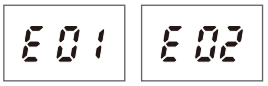
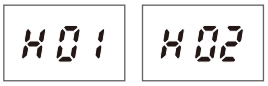
| | Problems | ● Cause (Points to check) |
|---|---|---|
| Cooking | **Rice is cooked too hard or too soft.:** | ●If the rice is cooked on a tilted surface, the texture of the rice may vary as the amount of water becomes too much or too little.<br>●The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop).<br>●The texture of rice varies depending on the room and water temperatures.<br>●Using the Timer may result in softer rice.<br>●Using the Quick Cooking menu may result in harder rice. |
| | **Rice is scorched.:** | ●Rice grain or foreign objects may be adhered to the Heating Plate, Center Sensor, or to the outside of the Inner Cooking Pan.<br>●Rice may not have been rinsed sufficiently and too much bran may be left.<br>●The Inner Cooking Pan may be deformed. |
| | **Boiling over while cooking.:** | ●Is another menu other than PORRIDGE selected when cooking porridge?<br>●Did you remember to set the Inner Lid?<br>●Rice may not have been rinsed sufficiently and too much bran may be left.<br>●The Inner Cooking Pan may be deformed. |
| | **Not able to cook or keys do not operate.:** | ●Did you plug in the Power Plug?<br>●Does the display show "E01" or "E02"? → go to P23<br>●Is the Keep Warm lamp turned on? → Press the RESET key and then press the COOKING key again. |
| | **Steam comes out from the gap between the Outer Lid and the Main Body.:** | ●Please check if the Inner Lid is deformed or the Inner Lid Gasket is damaged. |

CHECK HERE BEFORE CALLING FOR SERVICE

# TROUBLE SHOOTING GUIDE (cont.)

| | Problems | ● Cause (Points to check) |
|---|---|---|
| KEEP WARM | **During Keep Warm, rice has an odor, becomes yellow, becomes too dry or there is excessive condensation.:** | ●Was the rice kept warm for more than 12 hours?<br>●Was a small amount of rice kept warm?<br>●Was the rice kept warm with the spatula left in the pan?<br>●Was cold rice reheated?<br>●Did you loosen the rice after cooking was completed?<br>→ Loosen the rice immediately after cooking is completed.<br>●Rice may not have been rinsed sufficiently and too much bran may be left.<br>●The type of rice and water used may make the rice appear yellow.<br>●After cooking Mixed Rice, some odors can remain.<br>→ Clean the Inner Cooking Pan thoroughly. |
| TIMER COOKING | **The Rice Cooker starts cooking immediately after the Timer is set.:** | ●Is the current time set correctly? → The clock shows in 24 hours. Please check it again.<br>●If the Timer is set at a shorter time than the suggested time, it will start cooking immediately. |
| | **The rice is not ready at the set time.:** | ●Is the current time set correctly? → The clock shows in 24 hours. Please check it again. |
| | **The Timer can not be set.:** | ●Did you press the COOKING key after setting the time? → You need to press the COOKING key to complete setting the Timer. |
| OTHERS | **When power failure occurs.:** | ●If too many appliances are used at the same time, overload may occur and the breaker will cut off the electric supply.<br>→ Please do not use the outlet for the Rice Cooker simultaneously with another appliance. If the electric supply recovers within 10 minutes, the cooker will resume cooking. |

# ERROR DISPLAYS AND THEIR MEANINGS

| | Panel Display | ● Cause (Points to check) |
|---|---|---|
| Error Display |  | ●Indicates malfunction. → Please contact the store you purchased this Rice Cooker or Zojirushi Customer Service. |
| |  | ●Open the Outer Lid for about 15 minutes and allow it to cool down. (Be careful for scalding). |
| | **Nothing shows on Display:**<br>**7:00 is blinking:** | ●The stored Lithium Battery is out.<br>If the Power Plug is unplugged, the display and the stored memories (current time, menu and Keep Warm setting) will be erased. But you could use it as per normal if the clock is set at a correct time.<br>For changing the Lithium Battery, please contact Zojirushi Customer Service for a replacement (with charge). |
| | **Strange Display:** | ●Unplug the Power Plug and plug it in again. → The display will show a blinking 7:00. Please reset the time. |

# SPECIFICATIONS

| Model No. | | NS-LAC05 |
|---|---|---|
| Cooking Capacity [cups] | White Rice, QUICK COOKING | 0.09～0.54L [0.5～3] |
| | Mixed Rice | 0.09～0.36L [0.5～2] |
| | Sushi Rice | 0.18～0.54L [1～3] |
| | Porridge | 0.09～0.18L [0.5～1] |
| | Brown Rice | 0.09～0.36L [0.5～2] |
| Rating | | AC 120V 450W |
| Average Power Consumption during Keep Warm | | 28W |
| Rice Cooking System | | Direct Heating |
| The Length of the Power Cord | | 1.1m (3.6 feet) |
| External Dimensions (approx. inches) | | 9.1(W)x11.8(D)x7.5(H) |
| Weight | | approx. 6.0 lbs |

- The average power consumption during Keep Warm is the value for maximum rice cooking capacity at a room temperature of 68°F (20°C).
- This product may not operate properly at certain places such as high mountain areas and severely cold areas. Please avoid using this product in such areas.